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JOSE MARI

Taberna

Bar menu

Pintxos bar

	Pintxo	Ration
Bonito onion with pickle vinaigrette	3,00€	
Toast with marinated cod tartare and tomato puree	3,00€	
Ham toast with mayonnaise	2,50€	
Restyling of Egg with mayonnaise and marinated prawns	2,50€	
The marriage (pickled anchovy, salted anchovy, roasted pepers)	3,00€	
Crystal bread toast with artichokes with blue cheese and walnuts	3,00€	
Surf toast, Crystal bread with pesto chicken and roasted tomatoes	3,00€	
Focaccia with smoked cheese, leeks and Euskaltxerri bacon	3,50€	
Roasted pork bun with Perrens Sauce	4,00€	
Chorizo bread with truffle mayonnaise	4,00€	
Our Russian salad (top 10 best in Spain)	4,00€	12,00€
Cantabrian anchovies in oil		15,00€
Tomato from the region with tuna and piparras (peppers)		15,00€
Iberian ham (100gr) (paleta)		24,00€

Kitchen pintxos (made at the moment)

	Pintxo	Ration
Bola Jose Mari	4,00€	
Steak tartar of T-bone steak, Idiazabal and walnuts	4,00€	20,00€
Foie tart with quince jelly, Idiazabal, lime mayonnaise and beetroot	6,00€	
Creamy Iberian ham croquettes (2 pcs/8 pcs)	3,00€	12,00€
Creamy stuffed mussel croquettes (2 pcs/8 pcs)	3,00€	12,00€
Fried chistorra sausage		10,00€
Our bravas potatoes		7,50€
Traditional fried squid strips		10,50€
Fried spicy piparra peppers with Añana salt		12,50€
Fried spicy piparra peppers with Añana salt and iberian ham		14,50€
Mushroom risotto with Idiazabal and iberian cured meats	5,50€	
Spider crab gratin	7,50€	15,50€
Cod in pilpil sauce with ratatouille of vegetables	5,50€	18,50€
Fried monkfish orly with aioli	7,50€	18,50€
Grilled pork ear with ajilimoji of paprika	5,50€	12,00€
Entrecôte laminated with chips and peppers	8,00€	20,00€
Pork cheeks in red wine with potato purée	5,50€	17,00€

desserts

	Pintxo	Ration
Brioche Torrija (French toast) soaked in cream and caramelised	3,50€	7,50€
Idiazabal cheese with quince and walnuts		7,50€

Dining menu

Glass bread with tomato	4,50€
Iberian ham (100gr) (paleta)	24,00€
Our Russian salad (top 10 best in Spain)	12,00€
Creamy croquettes of Iberian ham (8 units)	12,00€
Creamy stuffed mussel croquettes (8 pcs)	12,00€
Tomato from the region with tuna and piparras (peppers)	15,00€
Txuleta steak tartar, Idiazabal and crunchy Carasatu	20,00€
Cantabrian anchovies in oil	15,00€
Country peppers or fried peppers (depending on season) with Iberian ham +2€.	12,50€
Santo Tomas fried txistorra sausage	10,00€
Fish soup (winter only)	12,00€
Mushroom risotto with Idiazabal and Iberian mushrooms	15,00€
Spider crab gratin	15,50€
Cod in pilpil sauce with ratatouille of vegetables	18,50€
Fried monkfish Orly with aioli	18,50€
Grilled Alakrana tuna with roasted tomato tartare	17,50€
Pig's ear Jose Mari style with tximivasco	12,00€
Pork cheeks in red wine with potato purée	17,00€
Sliced entrecôte with chips and peppers	20,00€

desserts

Brioche Torrija (French toast) soaked in cream and caramelised	7,50€
Cured sheep's cheese cake	7,50€
Chocolate cake with Añana salt and AOVE olive oil	7,50€
Idiazabal cheese with quince and walnuts	7,50€

Jose Mari menu

(At least 2 people)

Tomato from the region with tuna and
piparras (peppers)

Creamy croquettes of Iberian ham

Mushroom risotto with Idiazabal
and iberian cured meats

Cod in pilpil sauce with
ratatouille of vegetables

Sliced entrecôte with chips and peppers

Brioche Torrija (French toast) soaked in cream
and caramelised

37€

includes water, cider and bread

VAT included

Dish of the day

Our Russian salad (top 10 best in Spain)

Creamy croquettes of Iberian ham

Our seasonal casserole

SECONDS TO CHOOSE

Cod in pilpil sauce with
ratatouille of vegetables

Pork cheeks in red wine with potato purée

DESSERT

Cured sheep's cheese cake

25€

*drink not included
full table menu*

VAT included